



SYLVAIN DELPIQUE
Executive Chef



NEW YEAR'S EVE

7 Course Prix Fixe
\$795 Per Person • \$295 Wine Pairing
\$395 for Little Fans 5 - 12 Years Old

LOBSTER CAPPUCINO

TUNA TARTARE

Osciètre Caviar, Sauce Gribiche

FOIE GRAS TERRINE • NF

Provence Winter Black Truffle, Sicilian Pistachio, Onion Marmalade

NANTUCKET BAY SCALLOP

Kristal Caviar, Asparagus, Lemon Beurre Blanc

GOAT CHEESE RAVIOLI

Brown Butter Froth, Tuscan White Truffle, Artichoke Chips

WAGYU BEEF

Truffle Pomme Purée, Onion Confit, Petite Romaine Brulée, Red Wine Reduction

SWEET DEGUSTATION

MIDNIGHT TOAST WITH VINTAGE CRISTAL

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.





SYLVAIN DELPIQUE
Executive Chef

NEW YEAR'S EVE

7 Course Prix Fixe (Vegan)
\$795 Per Person • \$295 Wine Pairing
\$395 for Little Fans 5 - 12 Years Old

BUTTERNUT CAPPUCCINO

BEET TARTARE • V • NF

Walnut and Arugula Pesto, Granny Smith Apple, Pomelo Caviar

ZUCCHINI AND MINT TERRINE • V • NF

Sicilian Pistachio, Charred Tomato Vinaigrette

VEGETABLE NAPOLEON • V • NF • GF

Provence Winter Black Truffle, Madeira Reduction

CHESTNUT RAVIOLI

Tuscan White Truffle, Artichoke Chips

ROASTED CAULIFLOWER

Pine Nut, Caper, Raisins, Chive Oil

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